

POMUM

2021 Syrah

Winery:

Pomum Cellars nurtures from soil to stemware a true expression of American made wine grown in the unique and outstanding viticultural areas surrounding the majestic Columbia River in Washington State. Pomum wines are produced in extremely limited quantities due to our careful attention to detail and focus on quality. We feel that these truly handcrafted wines are something special! We hope you agree.

Vintage:

Vineyards in Washington State experienced unique events that made the 2021 vintage a standout. A heat dome event caused temperatures to soar well past triple digits for multiple days in June. This affected the entire growing season by limiting yields to historic lows, especially in our estate, old-vine Konnowac Vineyard. The remainder of the growing season was also quite warm precipitating an early and short harvest. Yields were quite low due primarily to small berry size which increased the skin to juice ratio in our fermenting must. As a consequence, red wines from this vintage are quite dark with high levels of concentration that will ensure long aging.

Vineyards:

This was our first year sourcing Syrah 100% from our organic-certified estate, Konnowac Vineyard. We look forward to many years of showcasing this very uniquely elevated terroir in the Rattlesnake Hills AVA.

Wine:

The low yields and warm vintage provided for a ripe muscular style of Syrah. Aromatically, the dark plum, juicy blackberry mingle with roasted coffee and chocolate. Flavors explode with dark fruit compote and baker's spice. In the palate the wine is nimble yet present with a long finish. The wine should age well and provide pleasure for years to come.

Technical Details:

PH: 3.74

Titrateable Acidity: 6.0 g/l

Alcohol: 13.9% by volume

Production: 119 cases of 750 ml

Maturation: Aged in used 225 liter French oak barrels for 16 months.

Bottled: April 4, 2023. Matured in bottle for an additional 12 months before release.

Blend Composition:

Konnowac Estate Vineyard

Yakima Valley AVA

100% Syrah

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